

BAR FOOD MENU

LARGER PLATES

Classic Caesar \$130

Romaine, Pancetta, Croutons, Anchovy Dressing
凱撒沙律

With Chicken Breast or Salmon Fillet \$165
烤雞胸 或 三文魚柳

Cured Meats & Cheese \$205

San Daniele Ham, Bresaola, Mortadella, Camembert,
Stilton & Aged Comte, Marinated Olives & Focaccia
雜錦凍肉、芝士拼盤

Black Angus Beef Burger (200g) \$210

Crispy Bacon, Zuni Pickles, Tomato, American Cheese,
EAST Burger Sauce, Sesame Bun, Fries & Aioli
安格斯芝士漢堡包、脆煙肉、酸青瓜、蕃茄、生菜、
薯條、香蒜蛋黃醬

Pesto Fettucine (v) (n) \$155

Cherry Tomatoes, Peas, Parmesan Cheese
小蕃茄、青豆、芝士、香草醬、寬條麵

Beef & Mozzarella Lasagna \$185

Roasted Tomato Sauce, Lemon Dressed Arugula
意式肉醬芝士千層麵、燒蕃茄醬、芝麻菜沙律

Chicken Tikka \$185

Tomato Masala Sauce, Roti
印式茄汁燴雞、印度酥油餅

Cod & Chips \$195

Beer Battered Cod Fillet, Hand-Cut Chips, Tartar Sauce
炸啤酒漿鱈魚柳、手切薯條、他他醬

DESSERT

Frozen Cheesecake (n) \$95

Lemon Honey Sauce, Praline
芝士凍餅、檸檬蜜糖汁、果仁糖

Chocolate Whisky Loaf (n) \$95

Whisky Ice Cream, Salted Walnut, Honey
威士忌蛋糕、威士忌雪糕、鹽焗核桃、蜜糖

SIGNATURE COCKTAIL

TAKE A SHOT

Six carefully curated Asian Inspired Signature Cocktails
Influenced by Instagramable locations in Hong Kong.
Asia's World City is simply built for the gram!

#1994 \$150
Plummy, Tannin, Rich

#MING PIER \$150
Fresh, Aromatic, Salt

#SANSATIONAL \$150
Musky, Fizzy, Aromatic

#32/F \$150
Tropical, Smoky, Spice

#JOKER'S BLACK BOX \$150
Fruity, Bright, Fragrant

#TWILIGHT HAZE \$150
Floral, Fragrant, Fresh



Scan me for Cocktail images,
ingredients and more!



Tag us on social media to be featured!
#SugarHongKong #atEAST #EatatEAST #PlayatEAST

SIGNATURE, TWISTED CLASSIC & MOCKTAIL

SUGAR'S WORLD CLASS COCKTAILS \$140

Sip on these meticulous competition cocktails crafted by our Mixologist Alvin Ching

GARDEN OF EDEN – *Gin Mare International Cocktail 2nd Runner up*
Gin Mare, Campari, Quince, Green Apple, Apple Cider, Sage, Lemon

WHEN LIFE GIVES YOU – *World Class HKMO Entry*
Tanqueray Ten Gin, Grapefruit, Coriander, Pepper Oil, Sansho, Sichuan Peppercorn, Citrus Oleo Saccharum, Lime

15 AUG – *World Class HKMO Finals*
Casamigos Blanco Tequila, Siete Misterios Mezcal, Sour Pomelo, Saline, Dried Tangerine Peel Soda

CLASSIC TWISTED COCKTAILS \$140

JAMBU SOUR

Casamigos Blanco Tequila, Guava, Kaffir Lime Leaf, Thai Red Chilli, Egg White, Agave Syrup, Lime

DIDI MERI

Tito's Vodka, Tomato, Worcestershire Sauce, Homemade Chutney, Tabasco, Salt, Pepper, Lemon

GEN JULEP

Copper Dog Blended Whisky, Slow cooked Genmaicha Maple Syrup, Shiso Leaves, Lemon

K-PIRINHA

Cachaca 51, Korean Honey Yuzu Tea Jam, Brown Sugar, Lime

Zer0% \$80

Nobody's gonna know...

TAAI GWOK NOJITO

Lychee, Lemongrass, Thai Basil, Lemon, Soda

SOUR BONBON

Roselle, Butterfly Pea, Strawberry, Lime, Rhubarb & Hibiscus Tonic

POSITIVI-TEA

Passionfruit, Bergamot, Earl Grey Tea, Ginger Ale

GIRL, LET THAT MAN-GO

Mango, Coconut Cream, Yoghurt, Turmeric, Honey



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subject to 10% service charge

BAR FOOD MENU

SMALL PLATES

French Fries (v) \$95

Ketchup, Yellow Mustard, Aioli
薯條、茄汁、芥末、蛋黃醬

Sweet Potato Fries (v) \$95

Paprika Aioli, Lime
炸甜薯條、紅椒蛋黃醬、青檸

Sugar Nachos (v) \$135

Corn Tortilla, Guacamole, Sour Cream, Jalapeño, Salsa, Cheddar
芝士玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Sugar Nachos Loaded \$165

Taco Chili Beef, Corn Tortilla, Guacamole, Sour Cream, Jalapeño, Salsa, Cheddar
芝士辣肉醬玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Blistered Padron Peppers (v) \$105

Smoked Maldon Sea Salt
泡西班牙虎皮辣椒、煙燻海鹽

Beer Battered Onion Rings \$105

Tomato Mayo, Lemon
炸啤酒漿洋葱圈、蕃茄蛋黃醬、檸檬

Pork & Vegetable Dumplings \$95

Spicy Ginger Vinegar Sauce
菜肉雲吞、辣汁薑絲醋

Mini Impossible Burgers (vg) \$115

Vegan Cheese, Beetroot, Zuni Pickles, Tomato, Mustard Ketchup
純素肉芝士漢堡包、紅菜頭、酸青瓜、蕃茄、生菜、芥醬茄汁

Korean Fried Chicken Lollipops \$135

Blue Cheese Dip, Celery Sticks, Sesame, Spring Onions
韓式香辣棒棒雞翼、西芹條、藍芝士醬、芝麻、青葱

Spiced Vegetable Samosas (v) \$105

Coriander Mint Sauce
雜菜咖喱角、芫荽薄荷醬

Baja Fish Tacos \$135

Pico de Gallo, Avocado, Sour Cream, Lime Wedges
墨西哥炸魚玉米餅、蕃茄莎莎、牛油果、酸忌廉、青檸角

PIZZA 10"

Margherita (v) \$195

Tomato, Mozzarella, Basil
鮮茄、香草、水牛芝士薄餅

Prosciutto en Rucola \$210

Parma Ham, Rocket, Mozzarella for Di Latte
西班牙風乾火腿芝士薄餅

Funghi Porcini, Salsiccia \$210

Porcini Mushroom, Spicy Italian Sausage, Cheese
牛肝菌、辣肉腸芝士薄餅

(v) = Vegetarian 素食 (n) = Contain nuts 含堅果 (vg) = Vegan 純素
subject to 10% service charge

SPIRIT

BLENDÉD SCOTCH WHISKY

Chivas Regal 12yrs

\$100

SINGLE MALT SCOTCH

Talisker 10yrs

Glenlivet 12yrs

Macallan 12yrs

Balvenie 12yrs

Glenmorangie The Original

Bruichladdich The Classic Ladie

\$160

PREMIUM SINGLE MALT

Glenkinchie 12yrs

Ardbeg 10yrs

Auchentoshan Three Wood

\$250

WELL-AGED SINGLE MALT

Lagavulin 16yrs

Glenfarclas 17yrs

Glenmorangie 18yrs

Macallan 18yrs

\$320

BOURBON & OTHERS WHISKIES

Jack Daniel's

Jack Daniel's Honey

Maker's Mark

Jameson

Canadian Club

\$100

PREMIUM BOURBON & JAPANESE WHISKIES

Woodford Reserve

Michter's Rye

Mars Maltage "Cosmo"

Baker's

\$150

SIGNATURE COCKTAIL & BEER

GIN BLOSSOMS

Artisanal Gins thoughtfully paired with their refreshing Tonic mixer

Generous Organic Gin X \$160

Franklin & Sons Pink Grapefruit & Bergamot Tonic
Coriander, Lime Leaf, Edible Flower

Four Pillars Bloody Shiraz X \$160

Franklin & Sons Rhubarb & Hibiscus Tonic
Blackberries, Grapefruit, Cinnamon, Star Anise

Cubical Ultra-Premium X Fever Tree Aromatic Tonic \$160

Kaffir Lime, Dehydrated Mango, Cardamom

Iron Balls Gin X \$160

Franklin & Sons Elderflower & Cucumber Tonic
Dehydrated Pineapple, Galangal, Thai Basil, Lime Peel

Kodachi Wakayama Gin X \$170

Fever-Tree Mediterranean Tonic
Bamboo Leave, Pink Radish, Kogiku

Kikka Gin X Fever-Tree Mediterranean Tonic \$180

Mandarin Peel, Shiso Leave, Juniper Berries

Opihr Gin X Fever-Tree Aromatic Tonic \$180

Sichuan Peppercorn, Dried Chili, Coriander

Hendricks Gin X \$180

Franklin & Sons Elderflower & Cucumber Tonic
Cucumber, Rose buds &, Lime

Tanqueray Rangpur X \$190

Fever Tree Refreshingly Light Indian Tonic
Dehydrated Ginger, Mandarin pulps, Lime

Monkey 47 Gin X \$220

Fever Tree Refreshingly Light Indian Tonic
Pomelo, Lavender, Jasmine, Juniper Berries

Two Moons Signature Dry Gin X \$220

Fever Tree Aromatic Tonic
Liquorice Root, Green Apple, Pink Peppercorns, Lemon

DRAUGHT BEERS

Bao Beer / Estrella Damm / Estrella Damm Lemon / Sapporo \$90

Suntory Premium Malt Stout \$95

BOTTLE BEERS

Bao Beer / Tsing Tao / Estrella Damm \$65

CRAFTED BOTTLE BEERS

Lion Rock IPA

Kopparberg Apple Cider

Kopparberg Strawberry & Lime Cider



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WINE BY GLASS

BUBBLES

	<u>Glass / Bottle</u>
Prosecco, Atilius Superiore DCG, Italy, NV	\$100/450
Champagne, Charles Heidsieck, Brut Réserve, NV	\$170/800
Cloudy Bay, Pelorus	\$130/580

WHITE

Sauvignon Blanc, Pierre Chainier Les Calcaires, Loire Valley, France, 2019	\$85/410
Chardonnay, Xanadu Estate, Margaret River, Australia, 2018	\$120/560
Riesling, Dr Loosen Wehlener Sonnenuhr, Mosel, Germany, 2019	\$110/530

RED

Pinot Noir, Bread & Butter, Napa Valley, California, 2018	\$115/550
Sangiovese Blend, De Vino Salvo "Auspicium", Montecucco D.O.C., 2015	\$110/530
GSM, Powell & Son, Barossa, Australia, 2017	\$100/450
Cabernet Blend, Moss Wood "Amy's", Margaret River, Australia, 2018	\$130/590

ROSÉ

Grenache Blend, Ultimate Provence, Côtes de Provence, France, 2020	\$110/540
Grenache Blend, Château Saint-Maur Cru Classé, Côtes de Provence, France 2019	\$85/410
Grenache Cinsault Blend, Château Minuty 'M', Côtes de Provence, France, 2020	\$95/465

SPIRIT

VODKA

Tito's	\$110
Belvedere	
Grey Goose	

GIN

Bombay EAST	\$120
Tanqueray No.10	
Millers	

RUM

Bacardi 8 yrs	\$110
Bacardi Oakheart	
Gosling Black Seal	
Havana 7 yrs	
Mount Gay Eclipse	
Dictator 12 yrs	
Flor de Cana 7yrs	

TEQUILA BLANCO

Don Juilo	\$165
Patron	

TEQUILA REPOSADO/AÑEJO

Don Juilo	\$195/235
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COGNAC XO & ARMAGNAC

Hennessy	\$350
Hine	
Comte de Laffitte Extra Vieil	

CALVADOS

Christian Drouin 1982	\$300
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WINE BY BOTTLE

RED

Gamay, Roux Père & Fils, Moulin-à-Vent, France, 2016	\$650
Pinot Noir, Seresin Estate, Tatou, Marlborough, New Zealand, 2014	\$750
Pinot Noir, Château de Chamirey, Mercurey, France, 2017	\$880
Grenache Blend, Ferraton Père & Fils "Samorëns", Côtes-du-Rhône, France, 2017	\$520
Sangiovese, Castello di Bossi, Chianti Classico Riserva, Italy, 2015	\$650
Touriga Nacional Blend, Quinta de Porrais, Douro, Portugal, 2015	\$500
Bordeaux Blend, Chevalier de Lascombes, Margaux, France 2010	\$1,200
Bordeaux Blend, Château Cantemerle, Haut Medoc, France, 2008	\$950
Cabernet Blend, Wirra Wirra "Church Block", McLaren Vale, Australia, 2018	\$580
Bordeaux Blend, Château La Dominique, Saint-Emilion Grand Cru, France 2010	\$1,360
Shiraz, Bleasdale "The Powder Monkey", Langhorne Creek, Australia, 2014	\$980
Malbec, Vistalba "Corte B", Mendoza, Argentina, 2017	\$630
Nebbiolo, Vietti "Castiglione", Barolo, Italy, 2016	\$1,000
Merlot, Nimbus, Valle De Casablanca, Chile, 2016	\$580

ROSÉ

Moscato Rosé, Garnt Burge Alfresco Range, Barossa, Australia, 2018	\$520
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WINE BY BOTTLE

BUBBLES

Champagne, Veuve Clicquot, France, NV	\$800
Champagne, Charles Heidsieck, Brut Millésimé, France, 2006	\$1,900
Champagne, Lanson Ivory Label, Demi-Sec, France, NV	\$1,000
Champagne, Ruinart, Blanc de Blancs, France, NV	\$1,400
Champagne, Dom Pérignon, Brut, France, 2009	\$2,500
Rosé Champagne, Charles Heidsieck, Rosé Réserve, NV	\$1,500

WHITE

Albarino, Pazo de Señorans, Rias Baixas, Spain, 2018	\$660
Pinot Grigio, Colterenzio, Südtirol-Alto Adige, Italy, 2018	\$550
Chenin Blanc, Voyager Estate, Margaret River, Australia, 2017	\$530
Grüner Veltliner, Schlosskellerei Gobelsburg, Kamptal, Austria, 2017	\$500
Sauvignon Blanc, Domaine Fouassier, Sancerre, France, 2018	\$620
Sauvignon Blanc, Wairau River, Marlborough, New Zealand, 2019	\$550
Riesling, Jostmeyer "Le Kottabe", Alsace, France, 2018	\$680
Chardonnay, Jean Loron, Mâcon-Villages, France, 2018	\$520
Chardonnay, Domaine Bernard Defaix Petit Chablis, Burgundy, 2018	\$650
Chardonnay, Domaine Marc Colin et Fils en Remilly, Saint-Aubin 1er Cru, France, 2015	\$980
Gewürztraminer, Dopff au Moulin, Alsace, France, 2018	\$530
Riesling, Markus Molitor Urziger Wurzgarten, Mosel, Germany, 2018	\$680

WINE BY BOTTLE

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Grey Goose	

GIN

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Tanqueray No.10	
Millers	

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Bacardi Oakheart	
Gosling Black Seal	
Havana 7 yrs	
Mount Gay Eclipse	
Dictator 12 yrs	
Flor de Cana 7yrs	

TEQUILA BLANCO

Don Juilo	\$165
Patron	

TEQUILA REPOSADO/AÑEJO

Don Juilo	\$195/235
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COGNAC XO & ARMAGNAC

Hennessy	\$350
Hine	
Comte de Laffitte Extra Vieil	

CALVADOS

Christian Drouin 1982	\$300
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SPIRIT

BLENDDED SCOTCH WHISKY

Chivas Regal 12yrs

\$100

SINGLE MALT SCOTCH

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Glenlivet 12yrs

Macallan 12yrs

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PREMIUM SINGLE MALT

Glenkinchie 12yrs

Ardbeg 10yrs

Auchentoshan Three Wood

\$250

WELL-AGED SINGLE MALT

Lagavulin 16yrs

Glenfarclas 17yrs

Glenmorangie 18yrs

Macallan 18yrs

\$320

BOURBON & OTHERS WHISKIES

Jack Daniel's

Jack Daniel's Honey

Maker's Mark

Jameson

Canadian Club

\$100

PREMIUM BOURBON & JAPANESE WHISKIES

Woodford Reserve

Michter's Rye

Mars Maltage "Cosmo"

Baker's

\$150

SIGNATURE COCKTAIL &

GIN BLOSSOMS

Artisanal Gins thoughtfully paired with their refreshing Tonic mixer

Generous Organic Gin X

Franklin & Sons Pink Grapefruit & Bergamot Tonic
Coriander, Lime Leaf, Edible Flower

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Four Pillars Bloody Shiraz X

Franklin & Sons Rhubarb & Hibiscus Tonic
Blackberries, Grapefruit, Cinnamon, Star Anise

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Cubical Ultra-Premium X Fever Tree Aromatic Tonic

Kaffir Lime, Dehydrated Mango, Cardamom

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Iron Balls Gin X

Franklin & Sons Elderflower & Cucumber Tonic
Dehydrated Pineapple, Galangal, Thai Basil, Lime Peel

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Kodachi Wakayama Gin X

Fever-Tree Mediterranean Tonic
Bamboo Leave, Pink Radish, Kogiku

\$170

Kikka Gin X Fever-Tree Mediterranean Tonic

Mandarin Peel, Shiso Leave, Juniper Berries

\$180

Opihr Gin X Fever-Tree Aromatic Tonic

Sichuan Peppercorn, Dried Chili, Coriander

\$180

Hendricks Gin X

Franklin & Sons Elderflower & Cucumber Tonic
Cucumber, Rose buds &, Lime

\$180

Tanqueray Rangpur X

Fever Tree Refreshingly Light Indian Tonic
Dehydrated Ginger, Mandarin pulps, Lime

\$190

Monkey 47 Gin X

Fever Tree Refreshingly Light Indian Tonic
Pomelo, Lavender, Jasmine, Juniper Berries

\$220

Two Moons Signature Dry Gin X

Fever Tree Aromatic Tonic
Licorice Root, Green Apple, Pink Peppercorns, Lemon

\$220

DRAUGHT BEERS

Bao Beer / Estrella Damm / Estrella Damm Lemon / Sapporo
Suntory Premium Malt Stout

\$90

\$95

BOTTLE BEERS

Bao Beer / Tsing Tao / Estrella Damm

\$65

CRAFTED BOTTLE BEERS

Lion Rock IPA

Kopparberg Apple Cider

Kopparberg Strawberry & Lime Cider

\$70



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Tanqueray Ten Gin, Grapefruit, Coriander, Pepper Oil, Sansho, Sichuan Peppercorn, Citrus Oleo Saccharum, Lime

15 AUG – *World Class HKMO Finals*
Casamigos Blanco Tequila, Siete Misterios Mezcal, Sour Pomelo, Saline, Dried Tangerine Peel Soda

CLASSIC TWISTED COCKTAILS \$140

JAMBU SOUR

Casamigos Blanco Tequila, Guava, Kaffir Lime Leaf, Thai Red Chilli, Egg White, Agave Syrup, Lime

DIDI MERI

Tito's Vodka, Tomato, Worcestershire Sauce, Homemade Chutney, Tabasco, Salt, Pepper, Lemon

GEN JULEP

Copper Dog Blended Whisky, Slow cooked Genmaicha Maple Syrup, Shiso Leaves, Lemon

K-PIRINHA

Cachaca 51, Korean Honey Yuzu Tea Jam, Brown Sugar, Lime

Zer0% \$80

Nobody's gonna know...

TAAI GWOK NOJITO

Lychee, Lemongrass, Thai Basil, Lemon, Soda

SOUR BONBON

Roselle, Butterfly Pea, Strawberry, Lime, Rhubarb & Hibiscus Tonic

POSITIVI-TEA

Passionfruit, Bergamot, Earl Grey Tea, Ginger Ale

GIRL, LET THAT MAN-GO

Mango, Coconut Cream, Yoghurt, Turmeric, Honey



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BAR FOOD MENU

SMALL PLATES

French Fries (v) \$95

Ketchup, Yellow Mustard, Aioli
薯條、茄汁、芥末、蛋黃醬

Sweet Potato Fries (v) \$95

Paprika Aioli, Lime
炸甜薯條、紅椒蛋黃醬、青檸

Sugar Nachos (v) \$135

Corn Tortilla, Guacamole, Sour Cream, Jalapeño, Salsa, Cheddar
芝士玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Sugar Nachos Loaded \$165

Taco Chili Beef, Corn Tortilla, Guacamole, Sour Cream, Jalapeño, Salsa, Cheddar
芝士辣肉醬玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Blistered Padron Peppers (v) \$105

Smoked Maldon Sea Salt
泡西班牙虎皮辣椒、煙燻海鹽

Beer Battered Onion Rings \$105

Tomato Mayo, Lemon
炸啤酒漿洋蔥圈、蕃茄蛋黃醬、檸檬

Pork & Vegetable Dumplings \$95

Spicy Ginger Vinegar Sauce
菜肉雲吞、辣汁薑絲醋

Mini Impossible Burgers (vg) \$115

Vegan Cheese, Beetroot, Zuni Pickles, Tomato, Mustard Ketchup
純素肉芝士漢堡包、紅菜頭、酸青瓜、蕃茄、生菜、芥醬茄汁

Korean Fried Chicken Lollipops \$135

Blue Cheese Dip, Celery Sticks, Sesame, Spring Onions
韓式香辣棒棒雞翼、西芹條、藍芝士醬、芝麻、青葱

Spiced Vegetable Samosas (v) \$105

Coriander Mint Sauce
雜菜咖喱角、芫荽薄荷醬

Baja Fish Tacos \$135

Pico de Gallo, Avocado, Sour Cream, Lime Wedges
墨西哥炸魚玉米餅、蕃茄莎莎、牛油果、酸忌廉、青檸角

PIZZA 10"

Margherita (v) \$195

Tomato, Mozzarella, Basil
鮮茄、香草、水牛芝士薄餅

Prosciutto en Rucola \$210

Parma Ham, Rocket, Mozzarella for Di Latte
西班牙風乾火腿芝士薄餅

Funghi Porcini, Salsiccia \$210

Porcini Mushroom, Spicy Italian Sausage, Cheese
牛肝菌、辣肉腸芝士薄餅

(v) = Vegetarian 素食 (n) = Contain nuts 含堅果 (vg) = Vegan 純素
subject to 10% service charge

BAR FOOD MENU

LARGER PLATES

Classic Caesar \$130

Romaine, Pancetta, Croutons, Anchovy Dressing
凱撒沙律

With Chicken Breast or Salmon Fillet \$165
烤雞胸 或 三文魚柳

Cured Meats & Cheese \$205

San Daniele Ham, Bresaola, Mortadella, Camembert,
Stilton & Aged Comte, Marinated Olives & Focaccia
雜錦凍肉、芝士拼盤

Black Angus Beef Burger (200g) \$210

Crispy Bacon, Zuni Pickles, Tomato, American Cheese,
EAST Burger Sauce, Sesame Bun, Fries & Aioli
安格斯芝士漢堡包、脆煙肉、酸青瓜、蕃茄、生菜、
薯條、香蒜蛋黃醬

Pesto Fettucine (v) (n) \$155

Cherry Tomatoes, Peas, Parmesan Cheese
小蕃茄、青豆、芝士、香草醬、寬條麵

Beef & Mozzarella Lasagna \$185

Roasted Tomato Sauce, Lemon Dressed Arugula
意式肉醬芝士千層麵、燒蕃茄醬、芝麻菜沙律

Chicken Tikka \$185

Tomato Masala Sauce, Roti
印式茄汁燴雞、印度酥油餅

Cod & Chips \$195

Beer Battered Cod Fillet, Hand-Cut Chips, Tartar Sauce
炸啤酒漿鱈魚柳、手切薯條、他他醬

DESSERT

Frozen Cheesecake (n) \$95

Lemon Honey Sauce, Praline
芝士凍餅、檸檬蜜糖汁、果仁糖

Chocolate Whisky Loaf (n) \$95

Whisky Ice Cream, Salted Walnut, Honey
威士忌蛋糕、威士忌雪糕、鹽焗核桃、蜜糖

SIGNATURE COCKTAIL

TAKE A SHOT

Six carefully curated Asian Inspired Signature Cocktails
Influenced by Instagramable locations in Hong Kong.
Asia's World City is simply built for the gram!

#1994 \$150

Plummy, Tannin, Rich

#MING PIER \$150

Fresh, Aromatic, Salt

#SANSATIONAL \$150

Musky, Fizzy, Aromatic

#32/F \$150

Tropical, Smoky, Spice

#JOKER'S BLACK BOX \$150

Fruity, Bright, Fragrant

#TWILIGHT HAZE \$150

Floral, Fragrant, Fresh



Scan me for Cocktail images,
ingredients and more!



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Tag us on social media to be featured!
#SugarHongKong #atEAST #EatatEAST #PlayatEAST

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